



dilse

Indian Dining and Cocktails

Wedding Catering

AND SPECIAL EVENTS

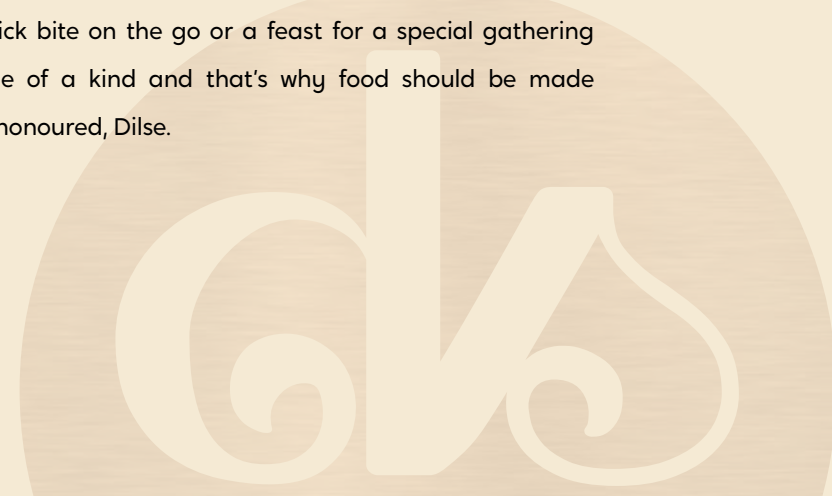


dilSe Indian Dining
and Cocktails

From the Heart

Dilse welcomes you on a culinary journey that celebrates the vibrant and traditional flavours of India intertwined with modern Indian dining.

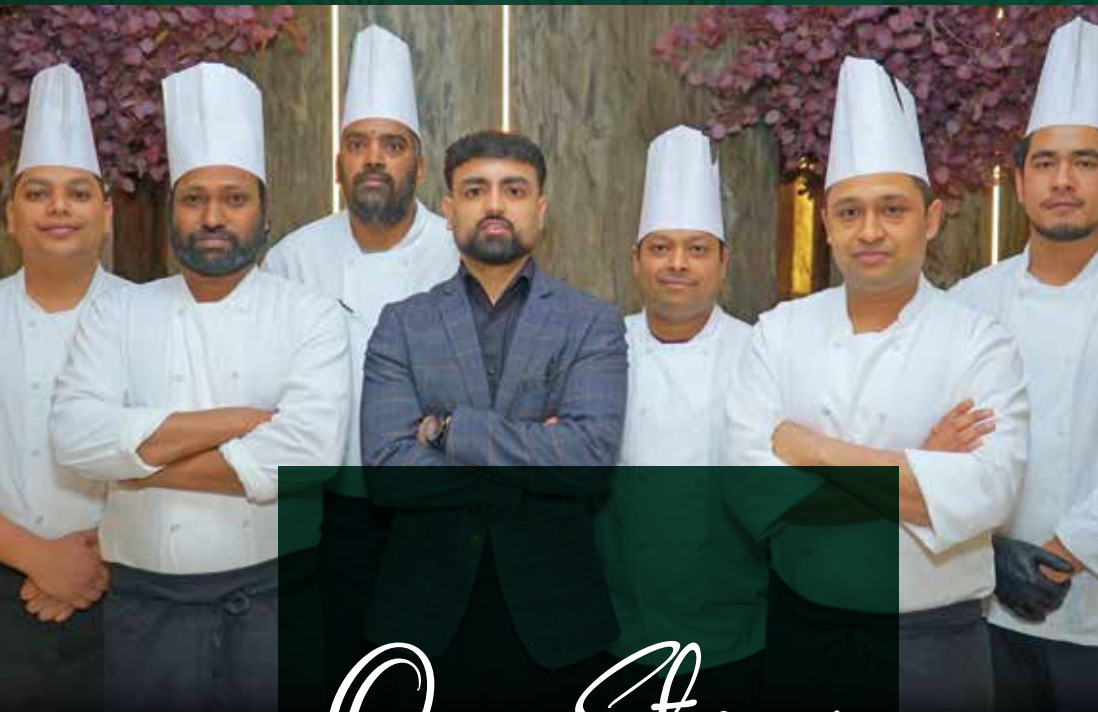
For sustenance or indulgence, food should be made and enjoyed from the heart. The connection and satisfaction that food brings when feeding others, dinner for one, a quick bite on the go or a feast for a special gathering is one of a kind and that's why food should be made and honoured, Dilse.





Our Story





Our Story



OUR STORY

Dilse opened its doors in the heart of Birmingham city centre to welcome Indian food lovers for a high-end dining experience. Offering an extensive and impeccable North and South Indian menu with an array of cocktails, it extended its services to catering for corporate and special outdoor events.

The vibrant and exquisite menus are crafted from the experts; Executive Chef Sanjay Das from Kolkata brings his highly successful multi cuisine skills, and artistry to traditional and modern cuisine. South Indian culinary expert, Thiyagarajan Selvaraj from Chennai shares his expertise in delicate and unique flavours of the coast and the South. Our Sous Chef, Vikki Sarkar of Delhi offers his

much-loved North Indian expertise and flavours fundamental to staple dishes for every occasion.

The inspiration for Dilse comes from its founder, Tito, and his journey from the East Coast of Sri Lanka, where the flavours and tropical foods of the coast, similar to South India, blend with popular Indian cuisine. The passion for food and his invaluable journey into the industry over the past decade has evoked a new chapter with Dilse.

For any occasion and event, the team will showcase and offer a true and extraordinary experience of India's finest flavours, created from the heart.

OUR FOOD & CATERING

Food is the focal point for every special event, so whether it's canapés with drinks, live stations full of flair or a gourmet dinner to the table, be sure that our expert chefs and team will execute with finesse and excellence.

Dilse offer an exceptional and memorable service, offering bespoke menus and service packages designed to suit every client's budget and needs.

Enhance your special event with our diverse selection of menus, featuring everything

from flavourful North and South Indian, authentic Gujarati, and mouthwatering vegetarian specialties to delicious classic English and global cuisines. Whatever your preference, we have something to delight every palate.

We'll deliver our catering service to a venue of your choice and together coordinate your event so you can focus on enjoying and celebrating your special day with your guests.



Canapés and Starters



Canapés

Vegetarian

Papri Chaat
Avocado Papri Chaat
Paani Poori (VE)
Kiwi & Pineapple Paani Poori (VE)
Lemongrass Coriander Paneer (GF)
Cheese and Spinach Baked Mushroom (GF)
Cheese and Chilli Fritters
Paneer 65
Gobi Manchuriyan (VE)
Broccoli Manchuriyan (VE)
Paneer Tikka Skewers (GF)
Hara Bara Kebab
Mini Aloo Tikki (VE)
Bhel Puri (VE)
Cocktail Samosa (VE)
Potato Vada (VE/GFR)
Chilli Soya Chunks (VE)
Chilli Fried Idli (VE/GFR)

Non-Vegetarian

Hariyali Chicken Tikka (GF)
Lemongrass Coriander Chicken (GF)
Malai Chicken Tikka (GF)
Chilli Chicken
Chicken 65
Lamb Sliders
Mini Lamb Kebab (GF)
Golmol Lamb Kebab (GF)
Lamb Boti Kebab (GF)
Mini Fish and Chips
Bengali Fish Fingers
Prawn Tempura
Prawn 65

Starters

Vegetarian

Chilli Paneer
Paneer Tikka (GF)
Paneer 65
Veg Manchuriyan (VE/GF)
Schezwan Vegetables (VE/GF)
Salt and Pepper Vegetables (VE)
Tandoori Soya Chaap (GF)
Veg Noodles (VE)
Aloo Tikki (VE)
Channa (VE/GF)
Hara Bara Kebab
Onion Bhaji (VE)
Chilli Soya (VE)

Non-Vegetarian

Lemongrass Coriander Chicken (GF)
Garlic Chicken (GF)
Hariyali Chicken Tikka (GF)
Kashmiri Chicken Tikka (GF)
Malai Chicken Tikka (GF/N)
Chicken Manchurian
Chilli Chicken
Tangdi Kebab (GF)
Chicken 65
Chicken Pepper Fry (GF)
Golmol Lamb Kebab (GF)
Galafi Lamb Kebab (GF)
Lamb Boti Kebab (GF)
Chapli Kebab (GF)
Lamb Chops (GF)
Chilli Lemon Fish
Amritsari Fish (GFR)
Bengali Fish Fry

GF = Gluten Free

VE = Vegan

GFR = Gluten Free on Request

VR = Vegan on Request

N = Contains Nuts



Mains and Desserts



Mains and Desserts

Vegetarian

Paneer Methi Malai (GF)
Soya Masala (N)
Mushroom Chettinadu (VE/GF)
Kadai Paneer (GRF)
Sahi Paneer (N)
Palak Paneer (GRF)
Dal Makhani (GF)
Malai Kofta (N)
Veg Kofta (N)
Mushroom Mutter (GF)
Aloo Baingan Masal (VE/GRF)
Bombay Aloo (GF)
Jeera Aloo (VE/GF)
Saag Aloo (GF)
Tarka Dal (VE/GRF)
Lasooni Palak (GRF)
Nizami Handi (GF)

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Mains

Non-Vegetarian

Butter Chicken (GF/N)
Chicken Lababdar (GF)
Kadai Chicken (GF)
Handi Chicken (GF)
Chicken Hydrabadi (GFR)
Methi Chicken (GF/N)
Palak Chicken (GF)
Kolhapuri Chicken (GF)
Chicken Karli Mirch (GF/N)
Kachi Mirch Ka Chicken (GF)
Punabi Garlic Chicken (GF)
Saag Lamb (GF)
Chicken Chettinadu (GF)
Methi Lamb (GF)
Kachi Mirch Ka Lamb (GF)
Lucknowi Keema Mutter (GF)
Punjabi Handi Ghost (GF)
Lamb Rogan Josh (GF)
Rara Ghost (GF)
Lamb Chettinadu (GF)

Desserts

Gulab Jamun (GF)
Gajer Ka Halwa (N)
Strawberry Rasmalai (GF)
Kesari Kheer (N)
White Chocolate and
Raspberry Cheesecake (N)
Chocolate Mousse (N)
Chocolate Fudge Cake (GFR)





Menus and Samples

OPTIONS ONE TO FIVE

Option One

Starters

4 Vegetarian Starters
Salad / Chutneys

Mains

4 Vegetarian items
Rice
Raita
Naan bread

Desserts

1 Indian dessert

SAMPLE MENU 1

Starters

Paneer Tikka (GF)
Veg Noodles (VE)
Veg Manchurian (VE)
Tandoori Soya Chaap (GF)
Salad / Chutneys

Mains

Nizami Handi (GFR)
Lasooni Palak (GFR)
Tarka Dhal (GFR/VR)
Rice (GFR/VR)
Raita
Naan bread

Desserts

Gulab Jamun with Ice Cream (GF)

Option Two

Starters

2 Vegetarian Starters
2 No-Vegetarian Starters
Salad / Chutneys

Mains

2 Non-Vegetarian items
2 Vegetarian items
Rice
Raita
Naan bread

Desserts

2 Indian desserts

SAMPLE MENU 2

Starters

Zafrani Chicken Tikka (GF)
Bengali Fish Fry
Chilli Paneer
Aloo Tikki Channa (VE/GFR)
Salad / Chutneys

Mains

Lamb Kolhapuri (GF/N)
Butter Chicken (GF/N)
Kadai Paneer (GFR)
Dhal Makhani (GF)
Pulau Rice (GF/VR)
Raita
Naan bread

Desserts

Gulab Jamun with Ice Cream (GF)
Gajar Halwa with Ice Cream (N)

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Option Three

Canapés

4 Vegetarian items

Starters

4 Vegetarian starters

Salad / Chutneys

Mains

4 Vegetarian items

Rice

Raita

Naan bread

Desserts

2 Indian desserts

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SAMPLE MENU 3

Canapés

Bhel Puri (GFR/VR)

Lemongrass Coriander Paneer (GF)

Tandoori Broccoli (GF)

Avocado Papri Chaat

Starters

Tandoori Soya Chaap (GF)

Aloo Tikki Channa (GFR/VR)

Veg Manchurian (VE)

Paneer Tikka (GF)

Salad / Chutneys

Mains

Kadai Paneer (GFR)

Mushroom Mutter (GF)

Dhal Makhani (GF)

Jeera Rice (VE/GF)

Raita (GF)

Naan bread

Desserts

Gulab Jamun Ice Cream (GF)

Gajar Halwa Ice Cream (N)

Option Four

Canapés

2 Vegetarian items

2 Non-Vegetarian items

Starters

2 Vegetarian starters

2 Non-Vegetarian starters

Salad / Chutneys

Mains

2 Vegetarian items

2 Non-Vegetarian items

Rice

Raita

Naan bread

Desserts

2 Indian desserts

SAMPLE MENU 4

Canapés

Bengali Fish Fingers and Chips

Reshmi Chicken Tikka (GF/N)

Avocado Papri Chaat

Kurkri Bhindi (VE/GF)

Starters

Kashmiri Chicken Tikka (GF)

Galafi Lamb Kebab (GF)

Chilli Paneer

Aloo Tikki Channa (VE/GFR)

Salad / Chutneys

Mains

Lamb Rogan Josh (GF)

Kadai Chicken (GF)

Lasooni Palak Paneer (GF)

Mixed Vegetable Kholapuri (GFR)

Dhal Makhani (GF)

Rice (VE/GF)

Raita (GF)

Naan bread

Desserts

Strawberry Rasmalai (GF)

Gulab Jamun Ice Cream (GF)

Option Five

Canapés

- 2 Appetisers
- 2 Non-Vegetarian items
- 2 Vegetarian items

Starters

- 2 Vegetarian Starters
- 3 Non-Vegetarian Starters
- Salad / Chutneys

Mains

- 3 Vegetarian items
- 2 Non-Vegetarian items
- Rice
- Raita
- Naan bread

Desserts

- Trio dessert
- Tea and Coffee

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SAMPLE MENU 5

Canapés

- Avocado Papri Chaat
- Kiwi & Pineapple Paani Poori (VE)
- Lamb Boti Kebab (GF)
- Chicken 65
- Tandoori Soya (GF)
- Broccoli Manchurian (VE)

Starters

- Lemongrass Coriander Paneer (GF)
- Vegetable Manchurian (VE)
- Amritsari Fried Fish
- Chicken Tikka (GF)
- Kakori Lamb Kebab (GF)
- Salad / Chutneys

Mains

- Lamb Rogan Josh (GF)
- Chicken Kachi Mirch (GF)
- Paneer Methi Malai (GF)
- Nizami Handi (GFR)
- Tarka Dhal (GF/VR)
- Rice (GF/VR)
- Naan bread
- Raita (GF)

Desserts

- Trio dessert - Cheese cake,
Gajar Halwa, Gulab Jamun (N)
- Tea and Coffee





Live Cooking and Stations Menu





Appetiser

Mushroom Cappuccino Soup (GF)
Avocado Papri Chaat
Kiwi Pineapple Paani Poori (VE)

Live Grill

Tandoori Chicken (GF)
Lamb Chops (GF)
Paneer Tikka (GF)
Tandoori Soya Chaap (GF)

Live Station

Paav Bhaji
Keema Pav
Lamb Slider
Live Dosa (GFR/VR)
Sambhar / Chutneys (GFR/VR)

Buffet

Lamb Bhuna (GF)
Methi Chicken (GF)
Kadai Paneer
Achari Baingan (GF)
Veg Pulau (GFR/VR)
Kulcha/Naan bread

Dessert Station

White Chocolate and
Raspberry Cheesecake (N)
Chocolate Mousse (N)
Strawberry Rasmalai (GF)

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Gujarati Menu



Gujarati Menu

Breakfast

Dhokla
Masala Poori
Beetroot and Sesame Thepla (N)
Aloo Poha (GF)
Gathia
Dal Kachori (VE)
Chana Bhatura
Paratha
Vada Pav
Jalebi
Besan

Starters

Chilli Mogo (GFR/VE)
Batata Wada (VE)
Sev Poori (VR)
Daal Bhajia (VR)
Methi Gota (VR)

Mains

Gujarati Kadhi (GFR)
Batata Nu Shaak (GF)
Surti Undhiyu (GFR)
Kabuli Channa (GF)
Methi Aloo (GF)
Paneer Masala (GF)
Rice (VE/GF)
Fur Fur
Poori
Chapathi (VE)

Desserts

Rasagula
Shrikand (GF)
Gajer Halwa (GFR)

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South Indian Menu





Breakfast

Idli / Vada (VE/GF)
Ghee Pongal (GF)
Podi Oothappam (VR/)
Rava Upma
Sambhar (VE/GF)
Chutneys (VE/GF)
Tea / Coffee

Lunch Menu

THAALI/TABLE SERVICE
OR BANANA LEAF

Rava Kesari
Poriyal (VE/GF)
(Potato / Cabbage / Green Beans)
Surakka Kootu (VE/GF)
Urulai Pattani Masala (VE/GF)
Vathal / Kulambu (VE/GF)
Veg Kurma (VE/N)
Tomato Pachadi (VE/GF)
More Milagai / Pickle
Masala Vada (VE)
Nei Paruppu
Pappadoms (GFR)
Curd
Cauliflower 65 (VE)
Rice (VE/GRF)
Rassam (VE/GRF)
Sambhar (VE/GRF)

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Wedding Catering





YOUR SPECIAL DAY...

Our dedicated team at Dilse understand how significant your Wedding day is, and we believe after the Bride and Groom, the most important element of the big day is undoubtedly the food. Dilse takes great pride in offering exquisite and delightful catering menus bespoke to your requirements for your special day.

The experienced team have extensive knowledge in food and has been providing high quality catering services for over two decades. Attentive and meticulous at every event, we ensure everything is taken care of. Whatever your choice, our diverse menu will undoubtedly satisfy all your guests.

As we see the celebration and fusion of cultures, we know how important it is to include a variety of food to satisfy all your guests. We can tailor a multi cuisine menu for your day, specific to any cultural and dietary requirements. Our team can discuss this with you and build the perfect menu for your special day.

Our team will organise and deliver a supreme catering service, so whether it's a religious ceremony followed by a delightful lunch or an extravagant reception, we'll make your wedding day truly memorable.





Mobile Drinks Service





MOBILE BAR SERVICES

Add a touch of elegance to your event with our exceptional drinks and mobile service. We offer a wide selection of refreshing drinks for your event; arrival drinks, refreshing cocktails & mocktails and premium beverages tailored for your event. For any occasion, we ensure your guests enjoy seamless, professional service and an unforgettable experience.

We'll work with you to understand your event and create a high-end drinks collection that will blend beautifully to your atmosphere, expectations and aspirations.

